



# pastures



A full, rich flavored semi-firm Farm Cheddar.

**2010 American Cheese Society 2<sup>nd</sup> Place Winner**

ORDER BY FAX TO (480)393 4478 OR BY PHONE TO (920)693 8500.

**Family:** Cooked, pressed, cloth-bound cheese made from whole raw cow's milk.

**Ripened:** 90 days **At its peak at:** 270 days **Shelf life:** 365 days

**Type:** Farm.

**Culture:** Proprietary blend. **Coagulant:** Microbial (Vegetarian).

**Flavor:** Creamy, sweet & full flavored cheese.

**Food Pairing:** Pair with apples, grapes, bread, crackers.

**Wine Pairing:** Low tannin reds and whites.

**Cooking Tips:** Great for slicing, grating or as a friend on the dining table.

**Diameter:** 11 in  
**Height:** 4 ¾ in  
**Weight:** 20 lbs

**Warehouse and Retail Storage.** Store in original wrap and box until ready to cut. Cut in half across center so each half has the name showing: they make great displays. Cover the cut face only with a small piece of cling film or sulphurized paper and place face down on a shelf or in a bin. Do not oil or cover the rind so the cheese can continue to breathe. If mold forms on rind, wipe with distilled vinegar, if on face, wipe with a damp cloth and reapply oil. Mold will only consume the oil, so it will rub off easily. For more in depth info consult our website under tips.

**Home and Food Service Storage.** If but for a day, wrap in a clean damp cloth only. Keep cloth moist. For longer storage, rub with a few drops of edible oil. Store refrigerated, in a food bin, or an oversized Ziploc® style bag, with a paper towel or two crumpled up inside to absorb excess moisture. Bring to room temperature before serving. Consult tips and news on our website for more in depth information.

## Distributor Benefits

- Good useable shelf life in top condition.
- Unique look.
- Special wrap to preserve the integrity of the rind.
- Cheese will improve on your shelf if kept properly.
- Octagonal crush resistant box.
- Versatile for food service and retail.

## Retailer Benefits

- Attention grabbing shelf impact with unique wheel design and modern repack labels.
- Adds a distinctive looking world class cheese to your product mix, and a great "Saxon" story to tell your customers.

## Consumer Benefits

- Saxon Cheeses are elegant, delicious, and easy to handle. Perfect on the table at mealtime or in the kitchen.
- They are a great source of calcium and protein, power packed with nutrition for the entire family.
- The decorative floating leaves symbolize "flavor, by nature"™. Our milk is from a single herd of cows, on a Wisconsin original homestead family farm, free to roam on paddocks year round, and graze in season.
- Much more info is available on our site, including recipes, storing hints and the story of the AHA! Moment

**INGREDIENTS:** Whole raw cow's milk, culture, salt, enzymes. Aged over 60 days.

**NUTRITIONAL:** Serving Size 28g. Calories 100, Fat Cal 70, Total Fat 8g (12% DV), Sat Fat 5g (25% DV), Trans Fat 0g, Cholesterol 25mg (8% DV), Sodium 180mg(7% DV), Total Carb. 1g (0% DV), Fiber 0g, Sugars 0g, Protein 6 g. Vitamin A (4% DV) Calcium (15% DV), Iron (2% DV). Percent Daily Values (DV) are based on a 2,000 calorie diet.

Pack	Item #	UPC	Case Size	Case Weight	Cube	TI-HI	Pallet Weight
1	400	894397001043	11.25 x 5 in	20.7 lbs	40	12 x 6	1520 lbs

**Saxon Homestead Creamery, LLC · Cleveland, WI**

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